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ROTATION



CABERNET SAUVIGNON

Background

Winery: Rotation Cellars

Country: United States

Region: Lodi, CA

Established: 2014

Production Volume: 8,000 cs

Description: Rotation produces characteristically California wines using fruit sourced from a 100 year-old family-owned vineyard in Lodi, CA and naturally driven winemaking decisions. The goal of Rotation is to produce honest, varietal and terroir inspired wines whose quality and integrity far exceeds their value driven price.

Wine Notes – 2018 Rotation Cabernet Sauvignon

This classic, crowd-pleasing California Cabernet Sauvignon offers richness, complexity, and varietal honesty - attributes that belie its modest price and exceed most wines in this category. Lively and bold Lodi Cabernet Sauvignon is complemented by the silky tannins and inky fruit of Petite Sirah added to the final blend. After being fermented in temperature-controlled stainless steel, the wine was aged for six months in a near-50/50 mix of French Oak and stainless steel. The result is a lush wine with opulent fruit and spicy, herbal notes.

Lively and bold this Cabernet Sauvignon opens with beautiful ripe red and black currants on the nose and a touch of smoke, the six months in partial French oak add a touch of vanilla and silkiness to the fruit forward palate. The Petite Sirah adds a bit of black pepper and black tea notes, as well as additional backbone to the overall structure of the wine. Softly textured and fruit-driven, with just the right amount of toasty oak and fresh, grippy tannins. A great everyday drinking value Cabernet Sauvignon!



Technical Specifications

Varietal Composition:	85% Cabernet Sauvignon, 15% Petite Sirah
Vineyard Region:	Lodi, California, USA
Vine Age / Yields:	Average 12 years
Production Volume:	8,000 cs
Vineyard Characteristics:	Fine sandy soils interspersed with granitic-based minerals, as fed by alluvial waters from numerous rivers originating in the Sierra Nevada mountains to the east
Wine-Making / Vinification:	Fermentation in temperature-controlled stainless steel 6 months aging in a mix of 55% French and 45% stainless steel Sterile filtration during bottling, unfined
Alcohol / Volume:	13.56%
pH:	3.53
Acidity:	5.9 g/L
Residual Sugar:	0.92 g/L

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